



Welcome to Yue Chinese Restaurant

Yue Chinese Restaurant is named after Cantonese Cuisine (Simplified Chinese: 广东菜; traditional Chinese: 廣東菜; pinyin: Gungdōngcài) from Guangdong province and is one of the most popular Eight Culinary Traditions of Chinese cuisine. Its prominence outside China is due to the great numbers of early emigrants from Guangdong. Cantonese chefs are highly sought after throughout China. When Westerners speak of Chinese food, they usually refer to Cantonese cuisine.

Our restaurant offers an exceptional dining experience with authentic and dynamic dishes created with quality ingredients. The menu of Yue is based on classic Cantonese dishes which is cook fried with a wok, featured by Southern China's local flavour characteristics. And many cooking methods are used, with steaming and stir frying being the most favoured due to their convenience and rapidity. Other techniques include shallow frying, double steaming, braising, and deep frying.

Taking advantage of South Australia's rich and quality food resources, we developed a number of recipes to turn the best ingredients into authentic dishes. Chef Danny also roasted his own duck in the house for guaranteed freshness.

We are lucky to be surrounded by our world famous wine regions. We could list well picked local produce into this wine list, thus offering customers a truly memorable experience. The combination of perfect dishes and wines makes the best place for tasting Chinese cuisine.

Please speak to our friendly staff if you have any food allergies or questions about the ingredients. Thank you for having a wonderful time with us.

Chef Danny

Bottled Beers

Hahn Premium Light	New South Wales	\$6.0
Coopers Pale Ale	South Australia	\$7.0
Carlsberg	Denmark	\$7.0
Pure Blonde	Victoria	\$7.5
James Boag's Premium Lager	Tasmania	\$7.5
Crown Lager	Victoria	\$7.5
Corona	Mexico	\$8.0
Kronenbourg 1664	France	\$8.0
Stella Artois	Belgium	\$8.0
Tsing Tao	China	\$8.0

Cider

The Hills Cider Company - Apple/Pear	Adelaide Hills, SA	\$7.5
Lychee Gold Cider	Murrumbateman, ACT	\$9.0

Non Alcoholic Beverages

Coca Cola / Coke Zero / Sprite / Lift	\$3.5
Soda Water / Tonic Water / Dry Ginger Ale	\$3.8
Lemon Lime & Bitters	\$4.0
Lipton Iced Tea - Lemon / Peach	\$4.0
Juice ~ Apple / Orange	\$4.0
Santa Vittoria Water (1Lt) ~ Still / Sparkling	\$8.5

Aperitifs

Campari	\$7.0
Pimm's No 1	\$7.0
Pernod	\$7.0
Rosso Antico	\$7.0
Cinzano Rosso	\$7.0

Spirits

Bourbon

Jack Daniel's	\$8.0
Jim Beam	\$7.5
Wild Turkey	\$8.0

Brandy

St. Agnes	\$7.5
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Gin

Beefeater	\$8.0
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Ouzo

Barbaresso	\$7.5
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Rum ~ White

Bacardi	\$7.5
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Rum ~ Dark

Bundaberg	\$7.5
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Tequila

Jose Cuervo	\$7.5
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Vodka

Smirnoff	\$7.5
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Whisky ~ Blended

Canadian Club	\$7.5
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Chivas Regal 12y.o.	\$8.5
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Grant's Scotch Whisky	\$7.5
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Jameson Irish Whisky	\$7.5
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Johnnie Walker Red Label	\$7.5
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Johnnie Walker Black Label 12y.o.	\$9.0
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Johnnie Walker Blue Label	\$19.0
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Liqueurs

Bailey's Irish Cream		\$7.5
Bacchus Butterscotch		\$7.5
Cointreau		\$7.5
Drambuie		\$8.0
Frangelico		\$7.5
Galliano Sambuca White		\$7.5
Grand Marnier		\$8.5
Kahlua		\$7.5
Midori		\$7.5
Malibu		\$7.5
Southern Comfort		\$7.5
Tia Maria		\$7.5

Cognacs

Remy Martin VSOP Fine Champagne Cognac	France	\$9.5
Hennessy VSOP Privilege Cognac	France	\$10.0
Remy Martin XO Fine Champagne Cognac	France	\$19.5
Martell Extra Old XO Cognac	France	\$21.0

Fortified Wines

Penfolds Club Tawny Port	South Eastern Australia	\$5.5
Mildara Blass Director's Special Tawny Port	Blend of regions	\$6.5
Saltram Mr Pickwick's Tawny	Barossa Valley	\$10.5
Penfolds Grandfather Rare Tawny	South Eastern Australia	\$14.5

Dessert Wines

Laughing Jack Lily's Cane Cut Semillon 500ml	Barossa Valley	\$30.0
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(\$10 Corkage per 750ml Bottle Wine)

Listed vintages and current pricing may change without notice.

Wine By the Glass 150ml

Sparkling Wine

NV Dunes & Greene Chardonnay Pinot Noir 200ml	South Australia	\$7.5
NV Varichon & Clerc Blanc de Blancs 200ml	Burgundy, France	\$9.0
NV Bleasdale Sparkling Shiraz 375ml	Langhorne Creek	\$20.0

White Wine

2015 Chaffey Bros Dufte Punkt Riesling + Gewurz + Kerner	Eden Valley	\$8.0
2014 Peter Lehmann 'Hill and Valley' Riesling	Eden Valley	\$7.5
2015 Jim Barry 'Lodge Hill' Riesling	Clare Valley	\$8.5
2015 The Lane Vineyard 'Block 2' Pinot Gris	Adelaide Hills	\$8.5
2014 Herringbone Hills Sauvignon Blanc	Marlborough	\$7.0
2015 Hill-Smith Estate Sauvignon Blanc	Eden Valley	\$7.5
2014 Robert Oatley 'Signature Series' Chardonnay	Margaret River	\$7.5
2014 Zilzie 'Selection 23' Moscato	Murray Darling	\$6.0

Rosé & Red Wine

2015 Langmeil 'Bella Rouge' Rosé	Barossa Valley	\$7.0
2014 Riposte 'The Dagger' Pinot Noir	Adelaide Hills	\$7.0
2012 Chalk Hill 'Sidetrack' Shiraz Cabernet Sauvignon Granache	McLaren Vale	\$7.0
2013 Richard Hamilton Shiraz	McLaren Vale	\$7.0
2013 The Lane Vineyard 'Block 5' Shiraz	Adelaide Hills	\$8.5
2010 Geoff Merrill 'Fleurieu' Cabernet Shiraz	McLaren Vale	\$7.5
2013 Robert Oatley 'Signature Series' Cabernet Sauvignon	Margaret River	\$7.5

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Sparkling Wine & Champagne

NV The Lane 'Lois' Blanc de Blancs Sparkling	Adelaide Hills	\$30.0
NV Clover Hill Cuvee	Tasmania	\$48.0
NV PIPER-HEIDSIECK Cuvee Brut (voted number 1 NV in the world 2015)	Champagne, France	\$90.0
NV Bleasdale Sparkling Shiraz	Langhorne Creek	\$38.0

White Wine

Riesling

2014 Peter Lehmann 'Hill and Valley'	Eden Valley	\$34.0
2015 Jim Barry 'Lodge Hill'	Clare Valley	\$38.0
2014 Robert Oatley 'Finisterre'	Porongurup	\$46.0

Sauvignon Blanc

2014 Herringbone Hills	Marlborough	\$30.0
2015 Hill-Smith Estate Eden Valley	Eden Valley	\$34.0
2014 Shaw + Smith	Adelaide Hills	\$42.0

Aromatic Blended / Other Varietals

2014 Zilzie 'Selection 23' Moscato	Murray Darling	\$24.0
2015 The Lane Vineyard 'Block 2' Pinot Gris	Adelaide Hills	\$38.0
2014 La Maschera Pinot Grigio	Limestone Coast	\$34.0
2014 Chaffey Bros Dufte Punkt Riesling + Gewurz + Kerner	Eden Valley	\$36.0
2013 The Lane Vineyard 'Gathering' Sauvignon Semillon	Adelaide Hills	\$52.0

Chardonnay

2014 Robert Oatley 'Signature Series'	Margaret River	\$32.0
2014 Hill-Smith Estate Adelaide Hills	Adelaide Hills	\$42.0
2013 Shaw + Smith 'M3'	Adelaide Hills	\$68.0
2010 The Lane Vineyard 'Reginald Germein'	Adelaide Hills	\$120.0

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Rosé & Alicante Bouchet

2015 Langmeil 'Bella Rouge' Rosé	Barossa Valley	\$30.0
2014 Rockford Alicante Bouchet	Barossa Valley	\$45.0

Red Wine

Pinot Noir

2014 Riposte 'The Dagger'	Adelaide Hills	\$30.0
2013 Ara 'Single Estate'	Marlborough	\$38.0

Red Blended/Varietals

2012 Chalk Hill 'Sidetrack' Shiraz Cabernet Grenache	McLaren Vale	\$30.0
2014 Yalumba 'Old Bush Vine' Grenache	Barossa Valley	\$32.0
2013 Smith and Hooper Merlot	Wrattonbully	\$32.0
2014 Running with Bulls Tempranillo	Barossa Valley	\$34.0

Shiraz

2013 Richard Hamilton	McLaren Vale	\$30.0
2013 Four In Hand	Barossa Valley	\$36.0
2013 The Lane Vineyard 'Block 5'	Adelaide Hills	\$38.0
2013 Peter Lehmann 'VSV 1885'	Barossa Valley	\$75.0
2010 The Lane Vineyard 'Reunion'	Adelaide Hills	\$110.0

Cabernet Sauvignon

2013 Robert Oatley 'Signature Series'	Margaret River	\$32.0
2013 Chalk Hill	McLaren Vale	\$34.0
2013 Jim Barry 'The Cover Drive'	Clare Valley	\$38.0
2012 Zema	Coonawarra	\$44.0
2012 Rockford 'Rifle Range'	Barossa Valley	\$90.0

Cabernet Sauvignon Blend

2010 Geoff Merrill 'Fleurieu' Cabernet Shiraz	McLaren Vale	\$32.0
2010 Highbank Cabernet Sauvignon Merlot	Adelaide Hills	\$50.0
2012 Rockford 'Rod and Spur' Cabernet Shiraz	Barossa Valley	\$68.0
2009 The Lane Vineyard 'John Crichton' Shiraz Cabernet Sauvignon	Adelaide Hills	\$130.0

(\$10 Corkage per 750ml Bottle Wine)

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Entrée 頭盤

Vegetarian Spring Roll (2) V	素春卷	\$4.5
Steamed/Fried Dim Sim (2)	點心(蒸/炸)	\$4.5
Satay Chicken Skewers (2) GF	串燒沙爹雞	\$5.5
Satay Beef Skewers (2) GF	串燒沙爹牛	\$5.5
Deep Fried Prawn (4)	炸蝦球	\$6.5
Sesame Squid (6)	芝麻魷魚	\$6.5
San Choy Bow (4) GFO VO	生菜包	\$9.8
Steamed/ Fried Sliver Thread Roll (Plain Bun) V	饅頭(蒸/炸)	\$5.0
House Made Shallot Pancake V	蔥油餅	\$5.0
Steamed/Pan-fried Pork & Vege Dumpling (6)	餃子(蒸/煎)	\$7.9
Spicy Salt & Pepper Soft Shell Crab GF	椒鹽軟殼蟹	\$9.8

Soup 湯

Long Soup (Noodle Soup) V	麵湯	\$4.5
Short Soup (Wonton Soup)	雲吞湯	\$4.5
Hot and Sour Soup VO	酸辣湯	\$4.9
Chicken and Sweet Corn Soup GF	雞蓉粟米羹	\$4.9
Crab Meat and Sweet Corn Soup GF	蟹肉粟米羹	\$5.5
Seafood and Bean Curd Soup GF VO	海鮮豆腐羹	\$5.5

GF - Gluten free **GFO** - Gluten Free Optional **V** - Vegetarian **VO** - Vegetarian Optional

(Please note 50cents apply for take away container)

特別推介

Special of the House

(Limited Offer)

酥炸 / 清蒸生蠔- 薑蔥或豉汁或XO醬(另加 \$3)	1/2 dozen	\$18.5
Deep fried / Steamed Oyster with Ginger & Shallot/ Black Bean/ (XO Sauce extra \$3)	1 dozen	\$28.8
清蒸帶子 (扇貝) - 蒜蓉或清蒸或XO醬(另加 \$3)	1/2 dozen	\$19.5
Steamed 1/2 Shell Scallop with Garlic/Ginger & Shallot/ (XO Sauce extra \$3)	1 dozen	\$29.8
清蒸或豉汁蒸盲曹		
Steamed Local Barramundi (Whole) with Ginger & Shallot/ Black Bean Sauce		\$28.8
香煎蠔餅		
Oyster Omelette		\$22.8
蒸或煎釀豆腐		
Steamed/ Pan Fried Minced Prawn & Bean Curd		\$19.8
椒鹽白飯魚		
Spicy Salt & pepper White Baits		\$22.8
椒鹽蝦碌		
Spicy Salt & Pepper Prawns (in Shell)		\$28.8
百花釀帶子		
Minced Prawn Stuffed with Scallop served with Egg White Sauce	5pcs	\$18.8
	10pcs	\$28.8
招牌脆皮燒雞 (半隻)		
1/2 Yue's Roasted Chicken (Crispy Skin & Boneless)		\$19.8
山東雞 (半隻)		
Shang Tong Chicken		\$19.8
蔥油淋脆皮雞(半隻)		
Crispy Chicken with Shallot Soy Sauce		\$19.8
荔芋香酥鴨		
Taro Duck (Lightly Battered)		\$28.8
雙絲四季豆		
String Bean with Shredded Duck & Chinese Mushroom		\$18.8
豉汁火腩四季豆		
String Bean with Roasted Pork in Black Bean Sauce		\$18.8
麻婆豆腐 (辣)		
Ma-Po Bean Curd (Spicy)		\$16.8
鹹魚雞粒茄子煲		
Salted Fish, Minced Chicken & Eggplant Hot Pot		\$18.8
鮑魚菇扒菜膽		
Vegetarian Abalone with Pak Choy in Oyster Sauce (Bai-Ling Mushroom)		\$20.8

Seafood 海鮮

Honey King Prawns (Lightly Battered)	蜜糖蝦球	\$18.9
Sweet Chilli King Prawns (Lightly Battered)	甜辣蝦球	\$18.9
Satay King Prawns with Vegetables GFO	沙爹蝦球	\$18.9
Sizzling Garlic King Prawns GFO	鐵板蒜蓉蝦球	\$18.9
Braised King Prawns with Cashew Nuts & Vegetables GFO	腰果炒蝦球	\$19.5
Braised King Prawns with Chinese Green Vegetables GFO	時菜炒蝦球	\$18.9
Braised Chilli King Prawns / Squid GFO	辣椒蝦球 / 鮮魷	\$18.9
Szechuan King Prawns / Squid (Spicy) GFO	四川蝦球 / 鮮魷	\$18.9
Spicy Salt and Pepper King Prawns / Squid GFO	椒鹽蝦球 / 鮮魷	\$18.9
Braised Scallops with Ginger and Shallot GFO	薑蔥炒帶子	\$19.9
Spicy Salt and Pepper Flounder GF	椒鹽左口魚	\$25.9
Deep Fried Fish Fillet with Crab Meat Sauce GFO	蟹肉班塊	\$18.5
Deep Fried Fish Fillet with Sweet Corn Sauce GFO	粟米班塊	\$18.5
Deep Fried Fish Fillet with Sweet Chilli Sauce GFO	甜辣班塊	\$18.5
Sizzling Seafood Combination GFO	鐵板海鮮雜醬	\$19.9
Seafood and Bean Curd Hot Pot GFO	海鮮豆腐煲	\$19.9

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Beef 牛肉



Sizzling Fillet Steak with Special Sauce	鐵板醬爆牛柳	\$18.9
Sizzling Cantonese Style Fillet Steak GF	鐵板中式牛柳	\$18.9
Sizzling Fillet Steak with Black Peppercorn	鐵板黑椒牛柳	\$18.9
Satay Beef with Vegetables GFO	沙爹牛肉	\$16.9
Curry Beef with Vegetables GF	咖喱牛肉	\$16.9
Szechuan Beef with Vegetables (Spicy) GFO	四川牛肉	\$16.9
Braised Chilli Beef GFO	辣椒牛肉	\$16.9
Braised Beef with Cashew Nuts & Vegetables GFO	腰果炒牛肉	\$17.5
Braised Beef with Chinese Green Vegetable GFO	時菜炒牛肉	\$16.9
Braised Beef with Black Bean Sauce	豉汁牛肉	\$16.9
Sizzling Beef with Ginger & Shallot GFO	鐵板薑蔥牛肉	\$16.9
Crispy Garlic Beef	蒜香脆牛	\$16.9
Crispy Beef with Peking Sauce	京燒脆牛	\$16.9

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Lamb 羊肉

Sizzling Mongolian Lamb	鐵板蒙古羊肉	\$17.9
Szechuan Lamb with Vegetables (Spicy) GFO	四川羊肉	\$17.9
Braised Lamb Fillet with Ginger & Shallot GFO	薑蔥炒羊肉	\$17.9
Curry Lamb with Vegetables GF	咖喱羊肉	\$17.9

Pork 豬肉

Braised Spare Ribs with Special Sauce	醬爆骨	\$16.9
Braised Spare Ribs with Peking Sauce	京都排骨	\$16.9
Braised Spare Ribs with Plum Sauce	梅子排骨	\$16.9
Spicy Salt & Pepper Pork Spare Ribs	椒鹽排骨	\$16.9
Sweet and Sour Pork	咕嚕肉	\$16.5
Braised Pork Fillet with Cashew & Vegetable GFO	腰果炒肉片	\$17.0
Braised Chilli Pork Fillet GFO	辣椒肉片	\$16.5
Szechuan Pork Fillet with Vegetables (Spicy) GFO	四川豬柳	\$16.5
Slow Braised Pork Belly with Mustard Leaf Hot Pot	梅菜扣肉煲	\$18.9

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Chicken & Duck 雞/鴨

Lemon Chicken (Lightly Battered)	檸檬雞柳	\$16.9
Honey Chicken (Lightly Battered)	蜜糖雞柳	\$16.9
Satay Chicken with Vegetables GFO	沙爹雞球	\$16.9
Curry Chicken with Vegetables GF	咖喱雞球	\$16.9
Szechuan Chicken with Vegetables (Spicy) GFO	四川雞球	\$16.9
Braised Chilli Chicken GFO	辣椒雞球	\$16.9
Braised Chicken with Cashew Nuts & Vegetables GFO	腰果雞球	\$17.5
Braised Chicken with Chinese Green Vegetable GFO	時菜炒雞球	\$16.9
1/2 Crispy Skin Chicken (with Bone) GF	脆皮雞(半隻)	\$17.9
Sizzling Chicken with Black Peppercorn GFO	鐵板黑椒雞球	\$16.9
Sizzling Chicken with Ginger & Shallot GFO	鐵板薑蔥雞球	\$16.9
Sizzling Chicken with Szechuan Pepper GFO	鐵板川椒雞球	\$16.9
Chicken, Salted Fish and Bean Curd Hot Pot GFO	鹹魚雞粒豆腐煲	\$16.9
Peking Duck (2 Course)	北京鴨(兩食)	\$48.9
1st Course Crispy Duck Skin with Pancake	鴨絲炒麵(二)	
2nd Course Shredded Duck Meat Fried Noodle		
Yue's Roasted Duck (1/2 Boneless) GFO	明爐燒鴨	\$20.9
Combination Steamed Duck GFO	八珍扒鴨	\$17.9
Slow Braised Duck with Mustard Leaf Hot Pot (boneless)	梅菜鴨煲	\$19.9

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Vegetarian 蔬菜

Pak Choy with Oyster / Garlic Sauce GFO V	蠔油/蒜蓉時菜	\$10.9
Mixed Seasonal Vegetable with Garlic Sauce GFO V	清炒雜菜	\$10.9
Chinese Broccoli with Oyster / Garlic Sauce GFO V	蠔油/蒜蓉芥蘭	\$12.9
Curry Mixed Vegetables GF V	咖喱雜菜	\$14.5
Stir Fried String Bean in Soy Sauce V	干扁四季豆	\$14.9
Spicy Salt & Pepper Bean Curd GF V	椒鹽豆腐	\$14.9
Spicy Salt & Pepper Pumpkin and Eggplant V	椒鹽南瓜茄子	\$15.9
Vegetables and Bean Curd Hot Pot GF V	雜菜豆腐煲	\$15.9

Noodles & Rice 飯/麵

(\$9.9 Lunch Special from Mon, Wed-Fri 12:00-14:30)

Combination Fried Egg Noodles VO	雜薈炒麵	\$13.5
Fujian Style Fried Egg Noodles VO	福建炒麵	\$13.5
Singapore Fried Noodles GFO VO	星洲炒米	\$13.5
Seafood Fried Egg Noodles VO	海鮮炒麵	\$16.9
Crispy Noodles with Beef VO	牛肉炒脆麵	\$14.5
Crispy Noodles with Seafood	海鮮炒脆麵	\$16.9
Fried Beef Kway Teow GFO VO	乾炒牛河	\$13.9
Chicken and Salted Fish Fried Rice GFO	鹹魚雞粒炒飯	\$14.5
Minced Beef Fried Rice GFO	生炒牛肉飯	\$14.5
Yue's Special Fried Rice GFO VO	特別炒飯	Small \$8.5 Large \$9.9
Steamed Jasmine Rice	絲苗白飯(每位)	\$2.0 Per Person

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Banquet 1

\$28.8 per person
(Minimum 2 people)

Entrée

Vegetarian Spring Rolls
Steamed Dim Sim

Mains

Sizzling Garlic King Prawns
Lemon Chicken
Yue's Special Fried Rice

Dessert

Nut Sundae

Banquet 3

\$36.8 Per Person
(Minimum 8 people)

Entrée

Vegetarian Spring Rolls
Peking Duck - 1st Course
Crispy Duck Skin with Pancake

Mains

Honey King Prawns
Spicy Salt & Pepper Squid
Sizzling Mongolian Lamb
Chicken & Cashew Nuts with Vegetables
Szechuan Beef (Spicy)
Braised Spare Ribs in Special Sauce
Chinese Greens in Oyster Sauce
Peking Duck - 2nd Course
Duck Meat Fried Noodles
Yue's Special Fried Rice

Dessert

Nut Sundae

Banquet 2

\$32.8 per person
(Minimum 4 People)

Entrée

Vegetarian Spring Rolls
Steamed Dim Sim
Satay Beef Skewer

Mains

Sizzling Seafood Combination
Spicy Salt & Pepper Squid
Chicken & Cashew Nuts with Vegetables
Sweet & Sour Pork
Chinese Greens in Oyster Sauce
Yue's Special Fried Rice

Dessert

Nut Sundae

Vegetarian Banquet

\$26.8 per Person
(Minimum 2 People)

Entrée

Vegetarian Spring Rolls
Shallot Pancake

Mains

Spicy Salt & Pepper Eggplant & Pumpkin
Vegetable & Bean Curd Hot Pot
Vegetarian Fried Rice

Dessert

Nut Sundae

Hot Beverages



Coffee ~ Ristretto , Espresso	\$3.2
Macchiato, Piccolo Latte	\$3.5
Long Black	\$3.5
Cappuccino, Caffé Latte, Flat White	\$3.8
Mochaccino	\$3.8
Hot Chocolate	\$3.8
Chai Latte	\$4.5
Affogato	\$7.5
(Liqueur Coffee also available)	\$8.5
Tea ~ English Breakfast / Earl Grey / Peppermint / Camomile	\$3.5
Chinese Green Tea/ Jasmine Tea	per person \$2.0

Dessert

Creamy Coconut Jelly with Mango	\$5.5
Creamy Mango Pudding with Evaporated Milk (optional)	\$5.5
Chinese Sweet Lotus Paste Pancake	\$6.5
Nut Sundae ~ Choice of Chocolate/Strawberry/Caramel	\$6.5
Fried Ice Cream with Topping Choice of ~ Chocolate/Strawberry/Caramel	\$7.0
Banana Fritter with Vanilla Ice Cream	\$7.5

Please note eftpos minimum of \$20 and no split bills.

American Express surcharge of 3% applies.